



## MOHAMED ALMONAJED

### EXECUTIVE SOUS CHEF

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DOB: March 1st 1969

Nationality: Syrian

#### RELEVANT SKILLS

- First Aid & Emergency Care
- Fluency in English & Arabic
- Quality Guest Engagement
- Attending the VIP clients

#### WORK EXPERIENCE



##### Executive Sous Chef

Hilton Hotel & Residence ( Largest Hotel in MENA )

April 2018 to Present (4 years, 9 months)

- Pre-opening Hilton Riyadh hotel & residents
- Building F&B concept of all restaurants and banquet
- Building kitchen team by hiring talented chefs and develop them to deliver high quality of food
- Establish restaurants ala cart menus (Teatro all day dining, in room dining, Ambar lobby café, Lotus Asian 80% Japanese, Mayrig Armenian Lebanese twist)
- Establish banquet menu DDR, CB, wedding, set menu, silver service, lunch & diner buffet
- Taste and implement all kinds of food recipe then document as file after that distribute to all kitchen to maintain the standard
- Open first Ramadan tent with achieving the target of 15000 guest in whole month
- Ability to feed in same day 1300 guest 3 CB

#### PAST WORK EXPERIENCE

Belajio resort (3 restaurants, 2 banquet room fit for 150 guests)

- Implement new dishes in tea garden restaurant buffet
- Upgrade Dar Al-Qamar restaurant dishes recipes

Sofitel Jeddah Corniche (194rooms, 3 restaurants, banquet room fit for 280 guests)

- Pre-opening of Sofitel Jeddah Corniche.
- Building F&B concept of all restaurant and banquets.
- Preparing SOP and job description for all kitchen team position.

- Opening of Le Voyageur 3 meals restaurant concept of international buffet and ala cart
- Opening of Arabesque restaurant concept of Oriental fine dining

Four Seasons Hotel Riyadh (248 rooms, 4 restaurants, banquet room fit for 2600 guests)

- Pre-opening Elements 3 meals restaurant concept of international buffet and ala cart Arabic, Indian, Asian, Chinese and Japanese Cuisine with team of 20 chefs.
- Riyadh food festival award at Elements restaurant from Saudi tourism ministry
- Handling Banquets operation in &out door with team of 16 chefs
- Enlarge outside catering events by meting the guest with catering manager and offering menu options and live stations (GCC coffee break &lunch outside catering daily except weekend...etc.)
- Banquet set menu for 700+ guests (King Khalid award event, SABIC event...etc.)
- Outside catering Horse race festival event at Prince Khalid Ben Sultan Park 150 Klm away from Riyadh for 7 days coffee break for whole day plus lunch for 2000+ guests
- Best Ramadan tent in town with menu options and food quality (highest guest price in Riyadh)

The Ritz Carlton Dubai (138 rooms, 3 restaurants, banquet room fit for 180 guests)

- Opening Amaseena new restaurant with concept of Oriental fine dining
- Opening first Ramadan tent at the beach of Ritz Carlton to generate more revenue

## ACHEIVEMENTS

1st August 2014:	Certificate of appreciation Ramadan &Eid Al Fite
10th June 2013:	Manager Nomine of the second quarter 2013
1st May 2013:	E-Cristal awarding certificate for HCCP
15th May 2011:	Re-opening Elements at Four Seasons hotel Riyadh
25th Feb 2011:	Re-opening Lobby Lounge at Four Seasons hotel Riyadh
7th Feb 2011:	Riyadh food festival at Four Seasons hotel
1st Jan 2008:	Implement new live stations in Seasons restaurant
10th April 2004:	Five star manager of 1st quarter year at Ritz Carlton Dubai
5th Feb 2004:	Arabic food shooting for Al-Sada magazine
18th Mar 2003:	Chaine Des Rotisseurs dinner at Ritz Carlton Dubai
11th Dec 2002:	Certificate from GM for successful first Ramadan tent
1st Mar 2002:	Dubai quality awards 2001 for business excellence
10th Dec2001:	Interview for trends TV. Business shows
20th Nov 2000:	Arabian food shooting for living in the gulf magazine
23rd Oct 1999:	Chaine Des Rotisseurs dinner at Le Meridien Kuwait



## CERTIFICATIONS

• 31st December 2015	Global Anti-Corruption
• 24th December 2015	Marriott Interviewer Certification
• 23rd–27th Nov 2014	Food &B evolution
• 25th November 2013	ISO 22000 food safety
• 1st July 2013	Business results
• 1st July 2013	Team conflict: the seeds of dissent
• 2nd July 2013	Breakthrough standard performance – Four Seasons
• 30th June 2013	Coping with criticism and feedback
• 30th June 2013	Why diversity matters
• 29th June 2013	Energizing empowering employees
• 5th January 2012	Setting goals
• 24th July 2011	Preparing business plan
• 15th March 2011	Leading and motivating
• 20th August 2010	Communication skills for work place
• 3rd April 2010	Team work and emotional intelligence
• 10th September 2009	Critical thinking skills for managing
• 4th May 2009	Effective mentoring
• 31st March 2008	Coaching fundamental – tips &tools
• 13th February 2008	Guest experience 2008
• 27th November 2007	Time management
• 21st June 2007	Aspect
• 10th December 2005	HACCP
• 3rd September 2005	Living the promise
• 15th August 2004	Emirati Cuisine (emirates academy)
• 28th July 2003	Food Hygiene Course
• 18th June 2003	Leadership Orientation
• 24th September 2002	Leadership Transformation Workshop
• 1st January 2001	Certification process for the position
• 20th September 2000	Cost control, Account Department
• 31st August 2000	General store, Account Department
• 21st August 2000	Food store, Account Department
• 10th August 2000	Receiving clerk, Account Department
• 30th May 2000	Forté commitment to excellence

## EDUCATION HISTORY

### EDUCATION

1986-1989    High school degree

## REFERENCES

Mohamed Hassan  
Director of operation  
Hilton Riyadh Hotel and Residents, KSA  
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